'DOWN EAST' RECIPES

for B&M

PURE FOOD PRODUCTS

Packed by BURNHAM & MORRILL CO.
PORTLAND, MAINE

B&M

1938-1943

BURNHAM & MORRILL CO.
PORTLAND, MAINE

CONTENTS: MERCHANDISE
POSTMASTER: This parcel may be opened for postal inspection if necessary.
RETURN POSTAGE GUARANTEED

For Miss Dorothy Moore

430 S. Meridian

Winchester, Ind.

For Your Recipe Cabinet

• CARDS MAY BE SEPARATED AT PERFORATIONS •

The following cards contain typical recipes for B & M Pure Food Products. But space does not permit the inclusion of all the many ways in which B & M Products may be served.

Therefore, on request, we shall be very glad to supply you with any type of recipe you may require for your favorite B & M Product, or for new B & M Products as they appear. In addition, we shall be glad to supply menu suggestions for typical New England meals.

B & M Products are available at most grocers—independents or chains—doubtless your favorite retailer can supply you. If you cannot obtain them, send us your grocer's name and we will tell you how they may be secured.

Special Note

AT TIMES WE CAN MAKE AVAILABLE ATTRACTIVELY BOXED ASSORTMENTS OF B & M QUALITY FOODS SUITABLE FOR BRIDGE OR CLUB PRIZES. WRITE US FOR COMPLETE DETAILS AND INFORMATION.

DISCONTINUED

BURNHAM & MORRILL COMPANY

PORTLAND, MAINE

B&M PURE FOOD PRODUCTS

B & M Pure Food Products include principally those foods for which New England is famous. Such typical dishes as New England Brick Oven Baked Beans, Brown Bread and Indian Pudding—Sea Foods from the cold waters of the North Atlantic—and famous Maine vegetables such as Sweet Corn, Corn Relish and Stringless Beans.

Oven Baked Beans
Brown Bread
Paris Corn
Paris Succotash
Stringless Beans
Lima Beans
Red Kidney Beans

Fish Flakes
Codfish Cakes
Clam Chowder
Clams
Clam Bouillon
Deep Sea Lobster
Deviled Lobster

Spaghetti—Cheese
Spaghetti—Meat Sauce
Delmonico Potatoes
Indian Pudding
Maine Corn Relish
Welsh Rabbit
Apple Juice

New B & M Products are, of course, being introduced from time to time. As you find them available, and as you may desire recipes and suggestions for their use, write us and we will supply them.

B&M

BRICK OVEN BAKED BEANS

B & M Baked Beans are now available in two packages—the well-known thrifty tins and the new glass service pots. If you buy the glass pot package, simply remove cover, heat in oven, and serve from the pot. And the pot may be saved for re-filling from the thrifty tin.

BOSTON BAKED BEANS INDIVIDUAL STYLE

Empty tin of B & M OVEN BAKED BEANS into baking dish, cover with slices of bacon, and heat in moderate oven for 20 to 30 minutes. Fill into individual bean pots (see offer below) placing small squares of bacon on top of each serving. Or, fill pots direct from can, place small slices of the pork on top of each pot, and place in moderate oven for 30 minutes. Serve with steamed B & M BROWN BREAD.

Write direct for prices on individual pots, like those illustrated.

BAKED BEAN CROQUETTES

1 tin B & M BAKED BEANS
1 tsp. horseradish
Bread crumbs
3 tbsp. tomato catsup

Press the Baked Beans through a sieve, add tomato catsup and horseradish. Shape into balls. Roll in soft, sifted bread crumbs, then in beaten egg (diluted with two tablespoonfuls of cold water) and again in crumbs. Fry in deep fat about one minute.

BAKED BEAN POLENTA

1 tin B & M BAKED BEANS
1 tbsp. vinegar
1 tbsp. molasses
2 tbsp. bacon or other fat
½ tsp. mustard
1 tin B & M BROWN BREAD

Put Baked Beans through food chopper, add molasses, vinegar, mustard and mix well. Melt fat in frying pan, add beans, and cook slowly until brown underneath. Fold like an omelet and turn out on platter. Surround with toasted B & M BROWN BREAD cut in points.

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BRICK OVEN BAKED BEANS

TOASTED BAKED BEAN SANDWICH

Toast slices of B & M BROWN BREAD, spread with heated B & M OVEN BAKED BEANS; top with slice of tomato, and on top of that a very thin slice of Swiss cheese. Toast until cheese melts, garnish with crisp bacon, sliced pickle and olives.

Other Suggestions: Baked Beans and olives, celery, sweet pickle, chili sauce, piccalilli or catsup all make excellent fillings.

B&M PURE FOOD PRODUCTS

BAKED BEAN LOAF

1 tin B & M BAKED BEANS
1½ cups B & M BROWN BREAD
1 can tomatoes
¼ tsp. pepper
½ tsp. vinegar
2 eggs (slightly beaten)
1½ tsp. salt
½ tsp. celery salt

With potato masher mix Baked Beans, add Brown Bread cut in tiny pieces, one cup liquid from can of tomatoes, eggs, salt, celery salt, pepper and vinegar. Bake in oiled bread pan forty-five minutes in moderate oven. Remove to platter and cover with hot canned tomato soup.

BAKED BEANS IN RAMEKINS WITH BACON

Put B & M BAKED BEANS in ramekin dishes, cover with sliced bacon cut in squares, and put in hot oven until bacon is crisp and brown.

B&M **BRICK OVEN BAKED BEANS**

PICNIC CASSEROLE

1 can of B & M Baked Beans
1 small green pepper minced
1 small onion diced
6 wieners

Cook the peppers and onions in a little butter until clear and transparent, add the beans. Split the wieners and arrange them around the sides of the casserole and then fill with the bean mixture. Bake in a moderate oven 350 degrees for 30 minutes.

B&M PURE FOOD PRODUCTS

VIENNESE BEAN SANDWICH

1 small loaf Vienna or French Bread
2 tbsp. softened butter
½ cup B & M BAKED BEAN pulp
¼ cup grated cheese
⅓ cup coarsely chopped pickle
1 medium tomato—chopped
2 hard cooked eggs—chopped
Few grains cayenne
1 tsp. onion juice
1 tsp. salt

Split bread lengthwise, remove one-half soft center. Combine other ingredients. Fill cavity of loaf, roll up in wax paper and let stand in refrigerator several hours. Slice and serve.

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BROWN BREAD

BROWN BREAD CROUSTADES

Cut loaf of B & M BROWN BREAD in thirds. Remove center of each, leaving sides and bottom fourth inch thick. Brush with butter and toast through in hot oven. Fill with creamed fish flakes, baked beans, creamed celery or peas. The removed centers may be broken in pieces, dried and used for Brown Bread Cereal.

CREAMED FISH ON TOAST

1 tin B & M FISH FLAKES
1 tin B & M BROWN BREAD
1 cup white sauce
1 egg

Mix one cup Fish Flakes with white sauce. Cover and let stand to become very hot. Turn upon slices of toasted Brown Bread, well buttered. The beaten yolk of an egg may be added just before pouring over the toast, or the yolk of a hard-boiled egg may be sifted over the fish on the toast.

BROWN BREAD CREAM TOAST WITH CHIPPED BEEF

1 tin B & M BROWN BREAD
1 cup white sauce
2 hard cooked eggs
Slices chipped beef

Add chopped whites eggs to white sauce. Place slices Brown Bread on platter without overlapping. Separate slices dried beef and broil under gas flame three minutes. On each piece of toast arrange beef like petals of flower. Force hard cooked egg yolk through sieve on center of each mound of beef.

RECIPE FOR WHITE SAUCE

Put two tablespoons butter in saucepan. When melted add two tablespoons flour and one-fourth teaspoon salt, stir until blended, add one cup milk slowly and stir until sauce boils.

OPEN CHEESE AND BACON SANDWICH

1 tin B & M BROWN BREAD
1 egg
Bacon
¼ lb. soft-grated cheese
Dash paprika
½ tsp. table-sauce
¼ tsp. salt

Beat egg until light, add cheese, table-sauce, salt and paprika. Mix well and spread on half-inch slices Brown Bread. Cut thin slices of bacon, place upright on cheese and bake eight to ten minutes under gas flame or in hot oven. Serve at once garnished with crisp lettuce.

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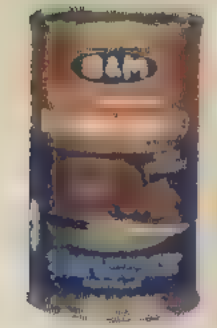
BROWN BREAD



HOT CREAMED EGG AND ASPARAGUS SANDWICH

Slices B & M BROWN BREAD
Slice cooked ham (thin)
Asparagus tips
1 cup white sauce
3 hard cooked eggs

Cover toasted Brown Bread with thin sliced cooked ham. To white sauce add sliced hard cooked eggs, cover Brown Bread with sauce, lay on three asparagus tips, cover with another slice toasted Brown Bread and more sauce. Lay three asparagus tips on top. Creamed celery or peas may be substituted for the asparagus if desired.

STEAMED BROWN BREAD PUDDING

Remove B & M BROWN BREAD from tin, steam, cut in quarters lengthwise and in halves crosswise. Serve with hard sauce.

HARD SAUCE

Cream one-third cup butter, add gradually one cup confectioner's sugar, two tablespoons top milk slightly warmed, and one teaspoon vanilla.

BROWN BREAD APPLE PUDDING

Serve sliced, steamed B & M BROWN BREAD on individual plates, cover with apple sauce and garnish with whipped cream.

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FISH FLAKES

GREEN PEPPERS STUFFED WITH FISH FLAKES

1 tin B & M FISH FLAKES
4 peppers
2 tbsp. butter
2 tbsp. flour
1 scant cup rich milk
1 chopped hard boiled egg
2 tbsp. tomato catsup
Bread crumbs

Prepare the peppers by removing the stem ends; cutting halves and removing seeds. Soak in cold water and par-boil for fifteen minutes in water that has been well salted. Drain and fill with the following: Melt butter, blend with flour and gradually add milk. Stir constantly until well thickened and sauce boils; add Fish Flakes, hard boiled egg and just before its removal from the fire, add the tomato catsup. Turn into halved peppers, sprinkle tops with browned bread crumbs, dot with butter and place in hot oven for ten minutes. Serve on rounds of hot buttered toast and garnish with parsley, slices of pickled beet and crescents of lemon.

FISH FLAKE SUPREME

1 11-oz. can B & M FISH FLAKES
2 cups hot mashed potato
1 tsp. salt
⅛ tsp. pepper
1 tsp. onion juice
½ cup heavy cream
½ cup grated cheese
⅛ tsp. paprika
¼ tsp. salt
2 tbsp finely chopped pimento

Beat mashed potato and seasonings, moisten with hot milk. Fold in Fish Flakes and place in greased casserole. Beat cream until stiff, fold in grated cheese and seasonings. Pour over potato and fish mixture, and bake in 375 degree to 400 degree F. hot oven until cheese melts and is delicately browned. Serves 6.

CREAMED FISH FLAKES ON TOAST

1 tin B & M FISH FLAKES
2 tbsp. butter
2 tbsp. flour
¼ tsp pepper
1 cup milk
1 egg yolk

Melt butter; in it cook flour and pepper; add milk and stir until boiling. Add the Fish Flakes, cover and let stand to become very hot. Turn upon slices of buttered toast, cut into dishes with a cooky-cutter. The beaten yolk of an egg may be added just before pouring over the toast, or the yolk of a hard boiled egg may be sifted over the fish on the toast For a more substantial dish set a poached egg above the fish on each slice of toast. The creamed fish may be served with hot baked potatoes if preferred.

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FISH FLAKES

BAKED
FISH FLAKES AU GRATIN

1 tin B & M FISH FLAKES
1 cup cream sauce
3 hard cooked eggs
6 slices bacon
¼ cup bread crumbs
¼ cup grated cheese

Add the Fish Flakes to the cream sauce, and pour into a shallow baking dish. Cut the eggs into halves, lengthwise; arrange on top of the fish, pressing them down lightly; cover with crumbs and cheese, and place a slice of bacon over each piece of egg.

FISH FLAKE HASH

1 tin B & M FISH FLAKES
2 cups hot or cold mashed potato
¼ tsp. black pepper
4 slices bacon

Separate Fish Flakes into bits. Add potato and pepper. Have ready bacon nicely fried. Keep slices of bacon hot to serve with hash; add half the fat to potato and fish. Mix all together thoroughly, turn into frying pan, spreading out evenly. Cover pan and cook slowly about fifteen minutes. Fold as an omelet and turn upon a hot platter. Garnish with bacon.

SCALLOPED FISH FLAKES

1 tin B & M FISH FLAKES
½ tsp. salt
¼ sweet green pepper (chopped fine)
2½ tbsp. melted butter
1½ cups milk
1½ tbsp. flour
¼ cup grated cheese
½ cup cracker crumbs

Melt 1½ tablespoons butter; when bubbling, add flour, salt and green pepper (seeds discarded), add milk; mix with Fish Flakes; pour into baking dish. Mix together cracker crumbs, grated cheese and one tablespoon melted butter. Use to cover Fish Flake mixture. Bake in hot oven until crumbs are brown.

FISH FLAKES

FISH FLAKE BALLS WITH BACON

2 cups cut potatoes
1 tin B & M FISH FLAKES
Sliced bacon
½ tsp. black or red pepper
1 egg (beaten well)

Mix ingredients thoroughly. Take up by the rounding tablespoonful, shape lightly and fry in deep fat to a delicate amber color. Roll slices of bacon into cylindrical shapes, run a wooden tooth pick through each, to hold it in shape. Fry in deep fat until crisp and well-cooked. Garnish with parsely and pieces of lemon

Serve a roll of bacon with each fishball. B & M Codfish Cakes may be substituted in the above recipe, by merely mixing one egg with contents, shaping in cakes and frying in deep fat.

FISH FLAKE TIMBALES

1 tin B & M FISH FLAKES
¼ tsp. paprika
¼ cup sifted bread crumbs
2 well beaten eggs
1½ cups milk

Pick contents of can Fish Flakes in bits with a silver fork; add bread crumbs (center of a stale loaf), paprika, eggs and milk. Mix and turn into buttered timbale molds or old-fashioned patty pans. Bake in a dish of hot water until the centers are firm. Unmold on a hot dish and garnish with radishes, thin slices of lemon, and parsley or mint leaves. Serve with cream or tomato sauce, or drawn butter.

FISH FLAKE SOUFFLE

1 tin B & M FISH FLAKES
2 tbsp. butter
2 tbsp. flour
¼ tsp. pepper
1½ cups milk
1 tsp. scraped onion
1 tbsp. finely chopped parsley
3 eggs

Melt butter; in it cook flour and pepper; add milk and stir until boiling; add scraped onion and parsley, Fish Flakes (picked into bits) and the beaten yolks of eggs; mix all together thoroughly, fold in the whites of eggs, beaten dry. Bake in buttered dish in very moderate oven until firm in center. Serve at once with or without cream or tomato sauce.

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SCARBORO BEACH CLAMS

FRIED CLAMS

In crumbs: Drain liquid from one tin of B & M CLAMS, dry and dip each one in sifted bread crumbs, then dip in beaten egg (diluted with two tablespoonfuls of cold water), then again in bread crumbs. Fry in deep fat.

In batter: Drain liquid from Clams and dry, dip each in batter prepared as follows –To one cup bread flour add ½ tsp. salt, few grains pepper, ⅔ cup milk, and two eggs well beaten. Fry in deep fat. Serve with Tartar Sauce or B & M Maine Corn Relish.

CLAM CHOWDER

1 tin B & M CLAMS
1 slice fat salt pork
1 onion, sliced thin
1 cup water
1 cup sliced potatoes
2 tbsp. butter
2 tbsp. flour
1 pint milk

Drain and cut Clams. Brown slightly the salt pork and onions. Add potatoes, boiling water, and liquor from Clams, cook until potatoes are tender. Make white sauce of butter, flour, pepper, salt, and scalded milk. When thickened add to stock. Add chopped Clams last and heat thoroughly.

MAINE STYLE CLAM CAKES

2 8-oz. cans or 1 pt. B & M CLAMS
2 eggs
1½ cup clam liquor and milk
¾ tsp. salt
Few grains pepper
2 cups cracker meal

Drain and chop clams, beat eggs until light, add clam liquor with milk to make desired amount, cracker meal, seasoning, and clams. The mixture should be handled as soft as possible. Shape in flat cakes, dip in crumb and egg, and saute in pork fat or fry in deep fat until golden brown.

CLAM BOUILLON

JELLIED CLAM BOUILLON

1½ tbsp. granular gelatin (plain)
1 tin B & M CLAM BOUILLON
¼ tsp. salt
1 tsp. lemon juice

Soak gelatin in ⅔ cup Clam Bouillon. Heat remainder of contents of tin to boiling, seasoning with salt and pepper to taste. Remove from fire and blend with soaked gelatin, stirring to dissolve. When set, beat well with fork, adding lemon juice. Fill glasses and serve very cold. Garnish with thin slice of lemon or a little salted whipped cream.

BOUILLON CUP

Heat desired amount of Clam Bouillon (which may be diluted with water or milk to taste), season with celery salt and serve with whipped cream floating on top. Add dash paprika.

CLAM JUICE COCKTAIL

To contents of one tin B & M CLAM BOUILLON add two teaspoons lemon juice, three tablespoons tomato ketchup, dash tabasco sauce, dash celery salt, one-fourth teaspoon salt, dash pepper. Add cracked ice, shake until cold.

CLAM AND TOMATO BOUILLON

To contents of one tin B & M CLAM BOUILLON add one and one-half cups strained tomato juice, one teaspoon sugar, one-fourth teaspoon salt, dash pepper. Heat to boiling, add pinch baking soda. Take from fire and blend with one-fourth cup cream, previously scalded.

B&M

DEEP SEA LOBSTER

LOBSTER SALAD

Remove the contents of one tin B & M LOBSTER and separate the claw meat (packed on top) and break the remainder of the meat in small pieces. Add a small amount of celery cut up. Mix with a mayonnaise dressing to which whipped cream has been added and serve on lettuce leaves. The dark red pieces of claw meat may then be placed around the salad. Garnish with whole olives and slices of hard boiled egg.

Available in 2 packs:
B & M "TASTY-FRESH" Wet Pack, Whole Claw and Tail Meat Only.
"RED JACKET"—Regular Pack.

LOBSTER NEWBURG

2 tbsp. butter
1 tin B & M LOBSTER
½ tsp. salt
¼ tsp. paprika
1 tbsp. lemon juice
3 egg yolks
1 cup cream
Grating of nutmeg

Melt butter and stir in the Lobster. When Lobster is hot, add salt, paprika, nutmeg and lemon juice; stir until well mixed, then add the yolks of eggs, beaten and mixed with the cream. Serve on toast.

LOBSTER STEW

Put milk in double boiler with piece of butter size of egg. When hot add contents of one 6-oz. tin of B & M DEEP SEA LOBSTER cut in small pieces and leave just long enough to heat (too much cooking toughens Lobster). Season with salt, paprika and pepper. To secure rich, red coloring Lobster may be fried in butter for a few moments before adding to milk.

LOBSTER COCKTAIL

Cut contents of 6-oz. tin B & M LOBSTER into small pieces, mix with tomato ketchup, lemon juice and salt to flavor. Serve in cocktail glasses and garnish with quarter slice lemon.

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Maine CORN RELISH

A zestful blend of sweet corn, celery, red and green peppers, and seasonings. Ideal for serving with baked beans, welsh rabbit, cold cuts, fish, frankfurts, or wherever a relish is desired.

THREE MEAT SANDWICH FILLING

To ⅓ cup each chopped cooked ham, chopped cooked chicken, and chopped cooked tongue add ½ cup B&M Maine Corn Relish. Mix and spread between slices of sandwich bread. If desired mixture may be used as a filling for celery.

TARTAR SAUCE

To 1 cup mayonnaise add ½ cup B&M Corn Relish. Serve with fried clams, fried scallops, fried fish, etc.

CORN CHOWDER

1 tin B & M PARIS CORN

1½ in. cube fat salt pork
1 small sliced onion
4 cups sliced potatoes
4 cups (1 qt.) hot milk

Cut salt pork in small slices and fry out. Add onion and cook about five minutes, stirring often to prevent burning. Cook potatoes in sufficient water to cover well, and add fat and onion. Add Corn and hot milk. Heat to the boiling point. Season with salt and pepper.

CORN AND PEPPER RAMEKINS

2 cups B & M PARIS CORN
2 tbsp. sugar
1 tsp. salt
⅛ tsp. pepper
1 green pepper
1 pimiento
1 cup fine bread crumbs
1 tbsp. butter
½ cup milk

Add sugar, salt, pepper, milk and green pepper and pimiento both finely chopped, to the Corn. Fill greased ramekins one-third full, sprinkle with layer of the crumbs, then put in another layer of Corn. Continue until the dishes are filled, having crumbs on top. Dot over each ramekin with butter, using one-half teaspoonful in each. Bake thirty minutes at 400 degrees F.

B&M

MAINE GROWN CORN

CORN FRITTERS

1 tin B & M PARIS CORN
½ tsp. salt
¼ tsp. black pepper
2 eggs
1¼ cups flour
1 tsp. baking powder

To the Corn add salt, black pepper, and eggs well beaten. Sift flour with baking powder and stir into the first mixture. Drop by tablespoonfuls into deep fat and fry to a delicate brown. Serve with maple or other syrup.

SCALLOPED CORN

1 tin B & M PARIS CORN

1 tsp. salt
½ cup cracker crumbs
¼ tsp. onion juice from fresh cut onion
2 tbsp. butter

To the Corn, add salt, pepper, and onion juice. Mix well and turn into shallow baking dish. Melt butter, add cracker crumbs, mix with fork and sprinkle lightly over the Corn. Bake 10 to 12 minutes until crumbs are brown and Corn is bubbling, in hot oven at 400 degrees F. For variety, add to the Corn one-half a green pepper or pimento cut fine, or to the crumbs four tablespoons grated cheese.

CORN RABBIT

2 cups B & M PARIS CORN
2 tbsp. butter
¾ tsp. salt
1 tbsp. green pepper
1 cup grated cheese
1 or 2 tsp. minced onion
Few drops tabasco sauce
Toast

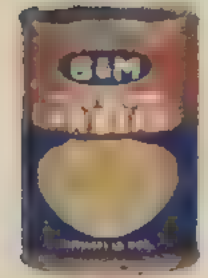
Melt butter, add pepper cut finely, and onion. Cook slowly for three minutes. Add Corn and simmer for ten minutes. Remove from fire and beat in cheese until melted. Pour over toast and serve at once.

LIMA BEANS SPANISH STYLE

1 tin B & M LIMA BEANS
1 onion, cut fine
1 tbsp. flour
1 tbsp. bacon drippings
½ a dry red pepper, cut fine
1 cup cooked tomato (pulp cut fine)

Put bacon drippings in a frying pan; add onion and pepper and cook until softened. Add tomato and stir in flour; cook three minutes. Add beans (rinsed and drained) and salt if necessary, heat slowly to boiling point. Serve hot with grated cheese.

SCALLOPED LIMA BEANS



Put a layer of B & M LIMA BEANS into a buttered baking dish, sprinkle with salt and pepper Repeat, then add enough white sauce to cover. Add buttered bread crumbs over the top and bake in a moderate oven 20 minutes.

LIMA BEANS WITH LEMON BUTTER

1 tin B & M LIMA BEANS
¼ cup creamed butter
1 tbsp. chopped parsley
¼ tsp. black pepper
½ tsp. salt
1 tbsp. lemon juice

Rinse, drain and heat the beans. Stir into them the creamed butter to which the parsley, black pepper, salt and lemon juice have been added.

LIMA BEANS WITH CHEESE

1 tin B & M LIMA BEANS
2 tbsp. butter
2 tbsp. flour
1 cup milk
2 eggs
¼ cup grated cheese
¼ tsp. salt
¼ tsp. pepper

Drain and rinse beans; heat. Melt the butter; when bubbling, add flour, salt and pepper; stir until frothy; add milk, cook and stir until boiling begins; reduce heat and beat in eggs; add the heated beans and grated cheese. Lift the beans occasionally, until the cheese is melted. Serve very hot.

RED KIDNEY BEANS

CHILI CON CARNE

1 tin B & M RED KIDNEY BEANS
2 lbs. ground beef
1 tbsp. butter
1 small can tomato soup
1 onion, chopped
1 tsp. salt
¼ tsp. chili powder or dash pepper

Brown beef in skillet with butter and onion. Add beans and stir several minutes. Add tomato soup, salt and chili powder. Simmer 15 to 25 minutes.

RED KIDNEY BEANS, SPANISH STYLE

1 tin B & M RED KIDNEY BEANS
¼ lb. bacon
1 chopped onion
1 cup canned tomatoes

Arrange in layers in a baking dish scattering the chopped bacon over each layer with tomatoes and other ingredients. Bake slowly.

SAUSAGES WITH RED KIDNEY BEANS

1 tin B & M RED KIDNEY BEANS
Left-over sausages
Tomato ketchup
Parsley

Pour Red Kidney Beans over sausages and simmer. Place beans in center of platter. Surround with sausages. Garnish with parsley and serve hot with ketchup.

KIDNEY BEAN SALAD

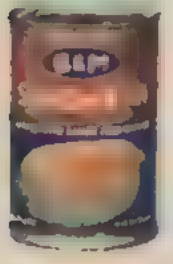
2 cups B & M RED KIDNEY BEANS
2 tbsp. minced pimento or sweet red pepper
½ cup French dressing
2 hard-cooked eggs
2 tomatoes

Add minced pimento to Red Kidney Beans and mix with well-seasoned French dressing. Chill thoroughly. Arrange on lettuce leaves and surround with sections of tomatoes and hard-cooked eggs. Garnish with mayonnaise or cooked dressing.

SPAGHETTI, MEXICAN

1 tin B & M SPAGHETTI
3 large pork chops
2 onions
1 green pepper (seeds discarded)
1 tbsp. brown sugar
1 tbsp. vinegar
1 tsp. celery salt
1 tsp. common salt
½ cup cold water
Green pepper

Fry pork chops brown; remove to a kettle and fry onions and pepper in the pork drippings; place the fried onions and peppers in the kettle with the chops; add brown sugar, vinegar, celery salt, common salt and cold water; cook over a slow fire one hour.



Remove bones, cut meat into small pieces and add tin of Spaghetti; heat slowly to the boiling point. Garnish with uncooked green pepper and pimento.

SPAGHETTI WITH MUSHROOMS

1 tin B & M SPAGHETTI
1½ tbsp. butter
1 slice onion
¼ tsp. salt
¼ lb. mushroom caps
Grated cheese

Melt butter; when bubbling, add onion, chopped fine; when hot, add salt and mushroom caps. Stir and cook five minutes, meanwhile heat Spaghetti in another saucepan. Combine the Spaghetti and sauce and heat very hot.

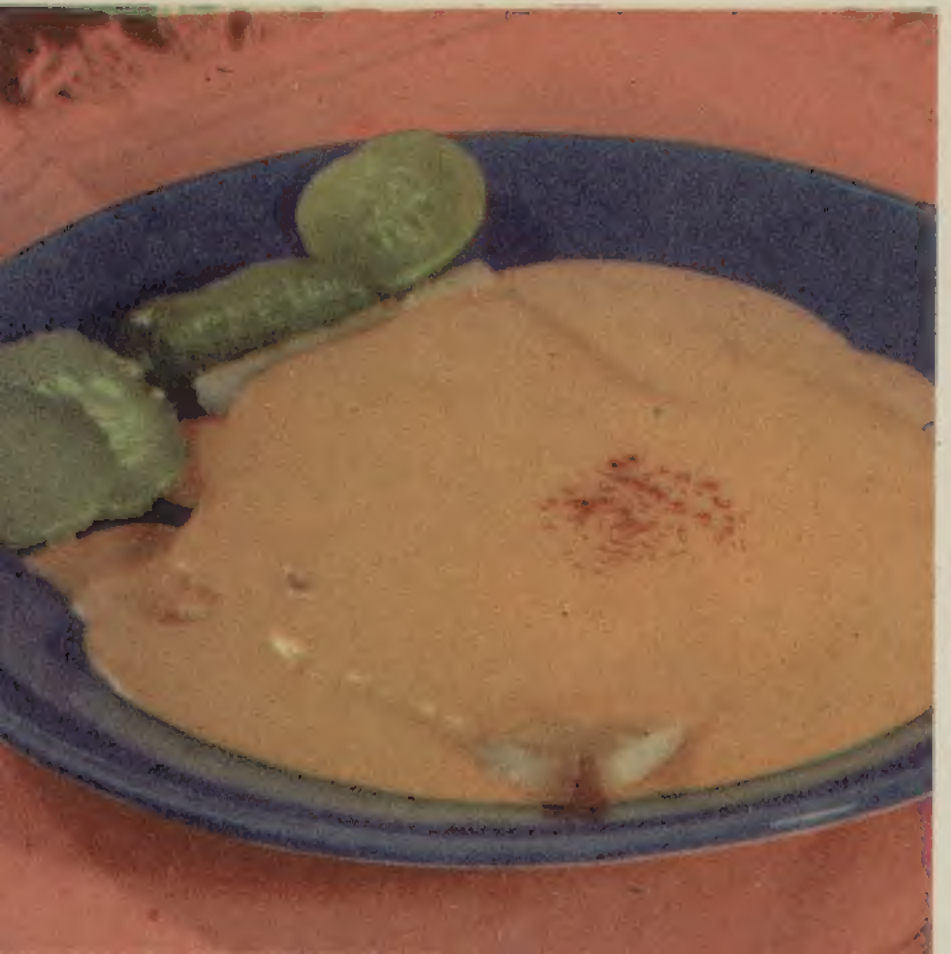
STRINGLESS BEANS WITH CHEESE

1 tin B & M STRINGLESS BEANS
2 tbsp. flour
2 tbsp. butter
¼ tsp. salt
⅛ tsp. pepper
1 cup chicken broth
½ cup grated cheese

Drain and rinse beans, heat slowly. In a saucepan melt butter; when bubbling, add salt, pepper and flour. When well blended, add chicken broth and stir constantly until boiling begins; add cheese; stir thoroughly and add the hot Stringless Beans.

B&M

WELSH RABBIT



NOW! A real "home-made" Welsh Rabbit in tins—ready to heat and serve. No bother, no disappointments!

HINTS FOR SERVING

Remove contents, heat in double-boiler or chafing dish. Serve on toast or crisp crackers. CHEESE SOUFFLE: To one cup thick white sauce, add one can B & M WELSH RABBIT and heat. Add three egg yolks well beaten, three egg whites beaten stiff. Bake 350° F. 35 to 45 minutes—Serve at once.

QUICK CHEESE SAUCE

To 1½ cups white sauce add one can B & M WELSH RABBIT, stir until melted, and use as a sauce for spaghetti, macaroni, creamed or scalloped dishes, croquettes, broiled or baked fish, or casserole dishes.

TOMATO RABBIT

Heat B & M WELSH RABBIT in double-boiler, stir in one-third cup tomato juice. Serve hot.

CHEESE SOUFFLE

To one cup thick white sauce, add one can B & M Welsh Rabbit and heat. Add three egg yolks, well beaten, three egg whites, beaten stiff. Bake 350° Fahrenheit 35 to 45 minutes. Serve immediately.

B&M HORS D'OEUVRES SUGGESTIONS

B & M DEVILED LOBSTER is fresh lobster meat, finely chopped and blended with choice spices—ready to spread.

Cut thin slices of bread in fancy shapes, such as square, round, diamond; toast or saute in oil or butter on one side only. Spread with B & M DEVILED LOBSTER, seasoned with lemon juice, or Worcestershire Sauce. Decorate with bits of sliced or chopped pickle; stuffed, plain, or ripe olives; anchovies or anchovy paste; pimento, chopped parsley; small sardines, shrimp, or capers; grated yolk and white of hard-cooked egg. Chill, arrange attractively on hors d'oeuvre plate or tray and garnish with stuffed celery, pickled onions, gherkins, olives.

Menu and Directions

FOR

NEW ENGLAND BAKED BEAN SUPPER

BAKED BEANS
CORN RELISH

BROWN BREAD
PICKLES
INDIAN PUDDING

CODFISH CAKES
SALAD

TEA

COFFEE

MILK

BRICK OVEN BAKED BEANS. Smart and thrifty housewives don't bother to bake their beans at home. B & M New England Brick Oven Baked Beans are already baked for you, in open pots, and hot until they are baked all day long, are they sealed in tins.

BROWN BREAD WITH RAISINS. Here is the companion product to serve with B & M Brick Oven Baked Beans, if you want to serve a *real* New England Baked Bean Supper. Best results are obtained by removing the loaf from the tin, slicing, and heating in an ordinary steamer. Brown Bread should be served on the plate with the Baked Beans.

CODFISH CAKES. The easiest and surest way to serve real "Down East" codfish cakes is to use B & M Codfish Cakes—Ready-to-Fry—provided you can obtain them from your grocer. Or Codfish Cakes may be prepared at home using flaked fish (B & M Fish Flakes). You can follow your favorite recipe or use the recipe on the label.

MAINE CORN RELISH. Prepared after an old "Down East" recipe. A delicious blend of garden-fresh vegetables including Whole Grain Corn, Celery, Red and Green Peppers. The ideal relish for serving with Baked Beans, Frankfurters, Cold Cuts, etc.

SALAD. Serve Cole Slaw or any other fresh green garden vegetable salad. A salad lends color, but is optional, depending on whether or not a hearty menu is desired.

DESSERT. B & M Indian Pudding is prepared after an old-time recipe—ready to heat and serve. Indian Pudding is perhaps the oldest of all New England desserts—and for "topping off" a New England Baked Bean Supper the menu should include this delicious dessert.